

# Steak House



## M E N U



### Starters

**Creamy sunchoke soup**  
with scallop & herbs

**Half lobster au gratin approx. 175 gr.**  
with herb butter

#### Snacks

Risotto snacks, spicy chicken,  
crispy Iberico & dip

**2 courses**

**DKK 348**

**3 courses**

**DKK 447**

#### Steak tartare

with pickled beech mushrooms,  
crisps of sunchoke & salted  
egg yolk

#### Grilled tuna carpaccio

with cucumber, chilli &  
Japanese dressing

### Main courses



#### Steaks

Rump steak approx. 250 gr.

Beef tenderloin approx. 180 gr.

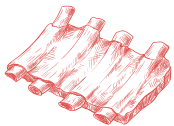
Beef tenderloin approx. 250 gr. + DKK 96

Black Angus ribeye approx. 300 gr. + DKK 136



#### Lamb

Rack of lamb



#### Pork

Spareribs  
with our Chef's signature marinade  
& coleslaw



#### Poultry

Grilled chicken  
skewer made of Danish  
high-welfare chicken



#### Fish

Salmon approx. 225 gr.  
with grilled lemon, salsa & hollandaise



#### Plant-based

Burger  
with baked shallots, creamy  
chanterelles & apple- and  
ginger chutney

### Side orders

**All main courses  
includes one potato  
and sauce of  
your choice**

#### Potatoes

Baked potato  
with butter or sour cream

Steamed potatoes  
with herbs

Steakhouse French fries

#### Sauce

Bèarnaise

Brandy & pepper

Redwine & thyme



Please ask the staff about allergens.  
Subject to change.

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### Side orders

#### Extra

Deep-fried onion rings	DKK 49
Grilled pointed cabbage with parmesan	DKK 49
Grilled root vegetables with herb oil	DKK 49
Green salad with vinaigrette	DKK 49
Ragoût of mushrooms	DKK 49



Garlic/herb butter	DKK 18
Truffle butter	DKK 18
Extra sauce	DKK 18
Extra potato	DKK 39

### Desserts

#### Ship's sorbet

with fruit & berries

#### Blueberry pie

with lemon ice cream & verbena

#### Gateau Marcel

with blackcurrant sorbet & crisp caramel

#### Tarte au Citron

with vanilla ice cream

#### Assortment of European cheese

with accompaniments

